



Lemon Posset with Lemon Curd and Shortbread

Recipe By Chef Katherine Frelon

Simple and delicious! Learn to make Lemon Posset. My video shows you step by step, how to make the Lemon Posset and below I've included some extras if you want to embellish this delightful recipe further. This dessert is one you'll see me making in my own kitchen quite regularly. It's top of my list because I'm a huge fan of lemons, but more importantly it's quick to make and always impresses my guests!

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INGREDIENTS:

- 600ml double cream
- 135g sugar
- 4 lemons, juice and rind
- 1 jar of home made lemon curd
- 1 quantity of shortbread dough
- 1 tub mascarpone cheese
- Small punnet of blueberries
- 3tsp sugar
- 1 vanilla pod scraped out
- Mint leaves to decorate (optional)

Pour cream and sugar into a large saucepan and boil for 3 minutes. Whisk in the lemons and strain.

Put 1/2tsp of lemon curd in the base of each serving pot and gently pour the cream in, chill until they have set, approximately 4hrs.

Roll out the shortbread dough to 3mm. Using a fluted pastry cutter cut out small circles approximately 3cm diameters. Carefully place on a lined baking sheet and baking in a moderate oven until they just start to colour.

Remove and leave to cool on a wire rack.

In a bowl turn out the mascarpone, add the vanilla seeds and sugar. Mix well

Pipe a small amount onto half the shortbread discs.

Sit 4/5 blueberries on top and place a 2nd shortbread disc on top. Dust with icing sugar.

TO SERVE:

On your chosen plate place a pot of lemon cream and next to it a shortbread biscuit with mascarpone and blueberries.